

-continued

Poly 60	0.074	0.081	.082
Xanthan Gum	0.028	0.10	0.1
Butter/vanilla flavor	0.028	0.031	0.031
Vanilla	0.028	0.029	.029
Glycerine	0.00	10.00	10

[0108] To determine viscosity of the toppings, a Rheometrics Dynamic Stress Rheometer (DSR) (Model- SR-500) was used. A "Plate on Plate" method was used, with a 40 mm diameter plate. The icings were held at a constant stress load over different stress ranges (from 100-1000 Pascal intervals). The temperature used for this test was -17° C. or 0° F.

Comparative icing viscosity	K = 325,000,000 cps	n = 0.25
White icing viscosity:	K = 1,637,268 cps	n = 0.30
Chocolate icing viscosity:	K = 2,207,766 cps	n = 0.51

K = the viscosity  
n = shear dependency

1. A packaged food product comprising, in combination:

a frozen food product; and

a packaged topping composition which if exposed to room temperature for a time taken to warm the frozen food product is sufficiently fluid that the topping composition can be applied to the food product by dipping the food product in the topping composition.

2. The packaged food product of claim 1 wherein the frozen food product comprises a batter product or a dough product.

3. The packaged food product of claim 1 wherein the frozen food product is at least partially cooked.

4. The packaged food product of claim 1 wherein the frozen food product is a frozen dough product or a frozen batter product, and wherein the topping composition is sufficiently fluid at OF that the topping composition can be applied to the dough or batter product by dipping the dough or batter product in the topping composition.

5. The packaged food product of claim 1 wherein the frozen food product is a frozen dough product or a frozen batter product, and wherein the topping composition is sufficiently fluid at 32° F. that the topping composition can be applied to the dough or batter product by dipping the dough or batter product in the topping composition.

6. The packaged food product of claim 1 wherein the time taken to warm the food product is a time in which the food product is warmed to a temperature of at least 50° F.

7. The packaged food product of claim 1 wherein the time taken to warm the dough product is less than about 4 minutes.

8. The packaged food product of claim 1 wherein the topping composition comprises fat, flavoring, water, high-fructose corn sweetener, and water-activity reducing agent.

9. The packaged food product of claim 1 wherein the topping composition comprises

from about 12 to about 20 weight percent fat;

from about 30 to about 60 weight percent flavoring;

from about 9 to about 22 weight percent water; and

high fructose corn sweetener; and

water-activity reducing agent.

10. The packaged food product of claim 9 wherein the flavoring comprises one or more of a sweetener, a fruit flavor, a vegetable flavor, a dairy flavor, a cheese flavor, a spice, a hot flavor, a chocolate flavor, and combinations thereof.

11. The packaged food product of claim 1 wherein the frozen food product is of a size that will fit into a toaster.

12. The packaged food product of claim 1 wherein the food product comprises multiple pieces connected by a line of weakening.

13. The packaged food product of claim 12 wherein the food product comprises a dough product or a batter product comprising two or more elongated sticks connected along their lengths by a line of weakening, and being of a size that can be inserted in a toaster.

14. A method of preparing a food product, the method comprising

providing a packaged food product comprising

a frozen food product; and

a topping composition which if exposed to room temperature for a time taken to warm the frozen food product is sufficiently fluid that the topping composition can be applied to the food product by dipping the food product in the topping composition;

warming the food product; and

applying the topping to the food product.

15. The method of claim 14 wherein the method comprises applying the topping to the food product by dipping the food product in the topping composition.

16. The method of claim 14 wherein the frozen food product comprises a batter product or a dough product.

17. The method of claim 16 wherein the batter or dough product is at least partially cooked.

18. The method of claim 14 wherein the topping composition is sufficiently fluid at OF that the topping composition can be applied to the food product at OF by dipping the food product in the topping composition.

19. The method of claim 14 wherein the topping composition is sufficiently fluid at 32° F. that the topping composition can be applied to the food product at 32° F. by dipping the food product in the topping composition.

20. The method of claim 14 wherein the step of warming the frozen food product comprises warming to a temperature of at least about 50° F.

21. The method of claim 14 wherein the warming step comprises warming the food product in a toaster, a toaster oven, a conventional oven, or a microwave oven.

22. The method of claim 14 wherein the warming step comprises warming the food product in a toaster to a temperature of at least about 50° F.

23. The method of claim 14 wherein the warming step comprises warming the food product in a toaster for a time in the range up to about 5 minutes.

24. A food topping composition comprising fat, flavoring, water, high-fructose corn sweetener, and water-activity reducing agent, the composition being sufficiently fluid at 0°